



## Unit F7KK 04 (402)

## Process Fish and Shellfish for Sale in a Retail Environment

### Unit Summary

This Unit is about controlling shellfish depuration. It details the skills required to set-up, operate and control a shellfish depuration process. It is also about working to product specifications and production schedules.

This Unit is for you if you conduct shellfish depuration operations.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessors in your work place or work placement.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

Communication Access 3

- ◆ Produce simple written communication

Problem Solving Intermediate 1

- ◆ Analyse a straightforward situation or issue
- ◆ Plan, organise and complete a straightforward task
- ◆ Review and evaluate a straightforward problem solving activity

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

	You must be able to:	Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare to process fish and shellfish in a retail environment</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Prepare and organise your work area and the tools and equipment you will need so that you can work safely, hygienically and efficiently.</li> <li>(b) Correctly identify the fish or shellfish you have been asked to prepare and accurately check that it is fit to sell.</li> <li>(c) Keep fish or shellfish fit to sell while preparing it for processing.</li> <li>(c) Hygienically and safely prepare the fish or shellfish for processing.</li> <li>(d) Maintain hygienic working conditions.</li> <li>(e) Maintain the health and safety of yourself and others.</li> </ul>	<p>Evidence of preparing to establish and maintain shellfish in depuration in accordance with workplace procedures.</p>	

	You must be able to:	Evidence Requirements (cont)  In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.  Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
2	<p>Process fish and shellfish using hand tools in a retail environment</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Carry out work safely in line with health and safety requirements.</li> <li>(b) Process fish and shellfish to give products that meet specifications for yield and quality.</li> <li>(c) Keep fish and shellfish in a saleable condition while processing.</li> <li>(d) Place processed products that meet specifications in a suitable storage container.</li> <li>(e) Follow set procedures to deal with products that do not meet specifications.</li> <li>(f) Get rid of waste materials according to set procedures.</li> <li>(g) Clean processing tools and equipment and put them away.</li> <li>(h) Maintain hygienic working conditions.</li> <li>(i) Maintain the health and safety of yourself and others.</li> </ul>	<p>Evidence of carrying out the unloading of shellfish from depuration in accordance with workplace procedures.</p>	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

**Unit F7KK 04 (402)**

**Process Fish and Shellfish for Sale in a Retail Environment**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

<b>You need to know and understand</b>		<b>Evidence</b>
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	The company's hygiene policy and the reasons for following it while processing fish and shellfish.	
K2	The dangers and disadvantages of using unsafe and blunt tools and equipment.	
K3	The reasons for following safe working practices.	
K4	The types of accident and injury that can happen during hand processing, and the procedures for dealing with these.	
K5	How to recognise the fish and shellfish species that are usually sold in fish retail outlets.	
K6	How to recognise fish and shellfish that is not fit to sell.	
K7	Dangers and disadvantages of using unsafe and blunt tools.	
K8	Reasons for following safe working practices.	
K9	Emergency procedures.	
K10	The company's cleaning schedule and why you should follow it.	
K11	Waste disposal procedures.	
K12	How to recognise the fish and shellfish species that are usually sold in a fish retail outlet.	
K13	Where the different body parts are found on round fish, flat fish and shellfish species, and how this affects the way you process the various species.	
K14	Why it is important to cut fish and shellfish in exactly the right places.	
K15	Techniques for processing fish hygienically and safely so as to produce the yield and quality needed.	
K16	How to dress cooked shellfish.	
Notes/comments		

**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_